



LUNCH

STARTERS

JAMAICAN JERK WINGS 12.95

celery sticks | carrots | blue cheese dressing
classic buffalo | spicy ranch | jerk | fiery hot habanero

GF PEEL AND EAT SHRIMP MARKET

baby arugula | cocktail sauce | lemon | carrots

SAND BAR NACHOS 13.50

chili | black beans | scallions | jalapeño peppers
guacamole | jack cheese sauce | salsa | sour cream

SMOKED FISH DIP 10.25

seasonal smoked fish | capers | sliced jalapeños
red onion | wheat crisp crackers

CREAMY HUMMUS 11.75

roast vegetable skewer | carrots | celery | grilled naan bread

CHIPOTLE CHICKEN QUESADILLA 13.75

jack cheese | pico de gallo | sour cream | guacamole

SIRLOIN AND BLEU CHEESE FLAT BREAD 12.95

marinated sirloin | arugula | danish blue cheese
pomegranate glaze

SHRIMP FLAT BREAD 13.50

gulf shrimp | tomatoes | mozzarella cheese | capers
fresh basil | kalamata olive oil

HAND HELDS

All sandwiches are served with potato chips and a pickle.

Substitute any side item for 1.50. Side items include:
french fries, sweet potato fries, cole slaw, potato chips
Substitute a fruit cup 5.25 or a side salad 3.75

THREE G BURGER 13.95

half pound ground beef | lettuce | tomato | pickles | bacon
sautéed mushrooms | onions | choice of cheese
toasted brioche

Make it a turkey, shrimp or veggie burger

CLASSIC YBOR CITY CUBAN SANDWICH 13.95

roast spiced pork | ham | salami | swiss cheese | pickles

FLORIDA CRAB CAKE SANDWICH 15.50

panko crusted lump crab cake | island rémoulade sauce
toasted brioche

LOCAL GROUPEL CAPRESE SANDWICH MARKET

toasted brioche | balsamic reduction | tomato
mozzarella | basil aioli

MAHI MAHI TACOS 16.25

local gulf mahi | avocado | tomatoes | lettuce
monterey jack cheese | chipotle aioli | flour tortillas

SALADS

GF COBB SALAD 15.50

tomato | avocado | blue cheese | bacon | chopped egg | turkey

CAESAR SALAD 12.50

romaine | herb croutons | shaved parmesan | creamy caesar dressing
ADD CHICKEN or SHRIMP 5.25

GF Gluten-free choices – Gluten-free bread options available on request.  Guy's House Specialty

AFTER 5 DINNER ENTRÉES

includes house salad with choice of one side

12 OZ NY STRIP SIRLOIN 33

cracked pepper | sea salt

ISLAND JERK CHICKEN BREAST 21

mango peach salsa

PAN SEARED GROUPEL MARKET

apple wood bacon | tomatoes | spinach

BLUE CRAB RAVIOLI 22

sautéed gulf shrimp | tomatoes | spinach | alfredo sauce

SIDES

seasonal vegetables | coconut rice | mashed potatoes | baked potato | sweet potato fries | french fries
Additional sides for 2.50 each

WINES

WHITES

Moscato | Allure | California
Split 10

Pinot Grigio | Caposaldo | Italy
Glass 8 Bottle 29

Sauvignon Blanc | Yealands | New Zealand
Glass 10 Bottle 37

Chardonnay | Sebastiani | North Coast California
Glass 9 Bottle 33

REDS

Pinot Noir | Meiomi | California
Glass 13 Bottle 50

Merlot | BV Costal Estates | California
Glass 8 Bottle 29

Cabernet | Guenoc | California
Glass 8 Bottle 29

Malbec | Trapiche | Mendoza Argentina
Glass 9 Bottle 33

SPARKLING

Ask about our selection of Sparkling Wines

Consuming raw or uncooked meats, seafood, shellfish or eggs may increase your risk of food-borne illnesses.
Shared dinners are subject to an extra plate charge.